

CLAIMS

1. A soy-containing confectionary product as prepared by a method comprising:

(1) preparing an aqueous composition comprising a soy-containing material and a sugar,

(2) heating the aqueous composition at a temperature and for a time sufficient to caramelize at least a portion of the sugar and reduce the moisture content to less than about 30 percent to produce a caramelized composition; and

(3) cooling the caramelized composition to form the soy-containing confectionary product,

wherein a fat is added to either the aqueous solution in step (1) or to the caramelized composition prior to step (3) in an amount sufficient to provide about 5 to about 20 percent fat in the soy-containing confectionary product and wherein the soy-containing confectionary product contains at least about 5 percent soy protein without off-flavors normally associated with soybeans.

2. The soy-containing confectionary product of claim 1, wherein the soy-containing material is at least one member of the group consisting of soy milk, soy protein isolate, soy concentrate, and soy flour.

3. The soy-containing confectionary product of claim 1, wherein the soy-containing material has not been pretreated to deflavor the soy-containing material.

4. The soy-containing confectionary product of claim 2, wherein the soy-containing material has not been pretreated to deflavor the soy-containing material.

5. The soy-containing confectionary product of claim 2, wherein the confectionary product is a nutritional bar, a candy, or a brownie.

6. The soy-containing confectionary product of claim 3, wherein the confectionary product is a nutritional bar or a candy enrobed with a confectionary coating.

7. The soy-containing confectionary product of claim 6, wherein the confectionary coating is a chocolate coating.

8. A method of preparing a soy-containing confectionary product, said method comprising:

(1) preparing an aqueous composition comprising a soy-containing material and a sugar,

(2) heating the aqueous composition at a temperature and for a time sufficient to caramelize at least a portion of the sugar and reduce the moisture content to less than about 30 percent to produce a caramelized composition; and

(3) cooling the caramelized composition to form the soy-containing confectionary product,

wherein a fat is added to either the aqueous solution in step (1) or to the caramelized composition prior to step (3) in an amount sufficient to provide about 5 to about 20 percent fat in the soy-containing confectionary product and wherein the soy-containing confectionary product contains at least about 5 percent soy protein without off-flavors normally associated with soybeans.

9. The method of claim 8, wherein the soy-containing material is at least one member of the group consisting of soy milk, soy protein isolate, soy concentrate, and soy flour.

10. The method of claim 9, wherein the confectionary product is a nutritional bar, a candy, or a brownie.
11. The method of claim 10, wherein the confectionary product is a nutritional bar or a candy enrobed with a confectionary coating.
12. The method of claim 11, wherein the confectionary coating is a chocolate coating.
13. The method of claim 8, wherein the aqueous composition comprises about 10 to about 40 percent soy-containing material, about 15 to about 40 percent sweetener, and about 8 to about 10 percent.
14. The method of claim 9, wherein the aqueous composition comprises about 10 to about 40 percent soy-containing material, about 15 to about 40 percent sweetener, and about 8 to about 10 percent.
15. The method of claim 10, wherein the aqueous composition comprises about 10 to about 40 percent soy-containing material, about 15 to about 40 percent sweetener, and about 8 to about 10 percent.
16. The method of claim 8, wherein the soy-containing material has not been pretreated to deflavor the soy-containing material.
17. The method of claim 9, wherein the soy-containing material has not been pretreated to deflavor the soy-containing material.
18. The method of claim 10, wherein the soy-containing material has not been pretreated to deflavor the soy-containing material.

19. The method of claim 11, wherein the soy-containing material has not been pretreated to deflavor the soy-containing material.

20. The method of claim 12, wherein the soy-containing material has not been pretreated to deflavor the soy-containing material.